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FISH AND WILDLIFE SERVICE

For Food Editors

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SHRIMP RATED AS POPULAR SHELLFISH

As a result of modern fishing methods and marketing practices, today's housewives can find shrimp--one of our most popular shellfish--in the market the year around, in all parts of the country, according to the Fish and Wildlife Service.

This seafood is available in such forms as fresh, frozen, breaded, cooked, and canned. It is unusually rich in minerals and contains a high natural content of iodine, as well as vitamins A and D.

Shrimp provide an appetizing food for inclusion in most menus, whether as cocktails, salads, or as a satisfying main dish. Home economists of the Fish and Wildlife Service recommend the following recipe:

Shrimp Bisque

- 3/4 pound cooked and peeled shrimp
- 2 tablespoons chopped onion
- 2 tablespoons chopped celery
- 1/4 cup butter or other fat, melted
- 2 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon paprika
- Dash pepper
- 1 quart milk
- Parsley

Grind shrimp. Cook onion and celery in butter until tender. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Add shrimp; heat. Garnish with chopped parsley sprinkled over the top. Serves 6.

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